

**Listing of Claims.**

Please amend the claims as shown below by deleting the material indicated by strike-through and adding the underlined material. This listing of claims will replace all prior versions and listings of the claims in this application.

1. (Original) A process for preparing an angiotensin converting enzyme (ACE) inhibitory peptide-containing hydrolysate comprising  
contacting a substantially oil-free seed meal or a flour with an organic solvent,  
separating the meal or flour from the solvent, and  
treating the meal or flour with at least one proteolytic enzyme to produce an ACE inhibitory peptide-containing hydrolysate.
2. (Original) The process of claim 1 further comprising separating the treated seed meal or flour from the hydrolysate.
3. (Currently Amended) The process of claim 1 or 2 wherein the solvent is at least one solvent selected from the group consisting of methanol, ethanol, propanol, butanol, acetone and ethyl acetate.
4. (Currently Amended) The process of claim 1 or 2 wherein the solvent is ethanol.
5. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 4 wherein the solvent is an aqueous organic solvent.
6. (Original) The process of claim 5 wherein the solvent is 70:30 v/v ethanol:water.

7. (Currently Amended) The process of ~~any one claims~~ claim 1 to 6 wherein the seed meal or flour is contacted with the solvent at a temperature from about 20°C to the boiling point of the solvent for a period of time from about one hour to about 24 hours.

8. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 7 wherein the ACE inhibitory peptide-containing hydrolysate is ultrafiltered.

9. (Original) The process of claim 8 wherein the hydrolysate is ultrafiltered using an ultrafiltration membrane of pore size from about 1000 to about 100,000 MWCO.

10. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 9 wherein the hydrolysate is dried to form a powder.

11. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 10 wherein the seed meal or flour is from a plant selected from the group consisting of flax, canola, soybean, cottonseed, sunflower, peanut, mustard, pea, lentil, bean, chickpea, wheat, oats, barley, rye and buckwheat.

12. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 11 wherein the at least one proteolytic enzyme is present at a concentration from about 0.25% to about 8.0% w/w.

13. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 11 wherein the at least one proteolytic enzyme is present at a concentration from about 0.5% to about 4.0% w/w.

14. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 13 wherein the at least one proteolytic enzyme is selected from the group consisting of a protease, a peptidase, a serine endopeptidase and a metalloendopeptidase.

15. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 13 wherein the at least one proteolytic enzyme is selected from the group consisting of Alcalase 2.4L, Alkaline Protease L-FG, Neutral Protease NBP-L, Umamizyme, Protease P Amano 6, Peptidase R, Protease M "Amano", Proleather FG-F and Thermolysin.

16. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 13 wherein the at least one proteolytic enzyme is an alkaline protease and the reaction mixture is adjusted to an alkaline pH by addition of a base selected from the group consisting of NaOH, KOH and NH<sub>4</sub>OH.

17. (Original) The process of claim 16 wherein the added base is KOH.

18. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 13 wherein the at least one proteolytic enzyme is an acid protease and the reaction mixture is adjusted to an acidic pH.

19. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 18 wherein the degree of proteolysis is controlled by varying the incubation time.

20. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 19 wherein the seed meal is canola meal and the hydrolysate contains at least one of peptides Val-Ser-Val and Phe-Leu.

21. (Currently Amended) The process of ~~any one of claims~~ claim 1 to 19 wherein the seed meal is flax meal or soybean meal and the proteolytic enzyme is a metalloendopeptidase.

22. (Original) A process for preparing an ACE inhibitory peptide-containing hydrolysate from flax or canola comprising

treating a substantially oil-free flax seed meal or a substantially oil-free canola seed meal with at least one proteolytic enzyme to produce an ACE inhibitory peptide-containing hydrolysate.

23. (Original) The process of claim 22 further comprising separating the treated seed meal from the hydrolysate.

24. (Currently Amended) The process of claim 22 or 23 wherein the ACE inhibitory peptide-containing hydrolysate is ultrafiltered using an ultrafiltration membrane of pore size from about 1000 to about 100,000 MWCO.

25. (Original) The process of claim 24 wherein the hydrolysate is dried to form a powder.

26. (Currently Amended) The process of ~~any one of claims~~ claim 22 to 25 wherein the at least one proteolytic enzyme is present at a concentration of from about 0.25% to about 8.0% w/w.

27. (Currently Amended) The process of ~~any one of claims~~ claim 22 to 26 wherein the at least one proteolytic enzyme is selected from the group consisting of a protease, a peptidase, a serine endopeptidase and a metalloendopeptidase.

28. (Currently Amended) The process of ~~any one of claims~~ claim 22 to 26 wherein the at least one proteolytic enzyme is selected from the group consisting of Alcolase 2.4L, Alkaline Protease L-FG, Neutral Protease NBP-L, Umamizyme, Protease P Amano 6, Peptidase R, Protease M "Amano", Proleather FG-F and Thermolysin.

29. (Currently Amended) The process of ~~any one of claims~~ claim 22 to 26 wherein the at least one proteolytic enzyme is an alkaline protease and the reaction mixture is adjusted to an alkaline pH by addition of a base selected from the group consisting of NaOH, KOH and NH<sub>4</sub>OH.

30. (Original) The process of claim 29 wherein the added base is KOH.

31. (Currently Amended) An ACE inhibitory peptide-containing hydrolysate prepared by the process of ~~any one of claims~~ claim 1 to 21.

32. (Original) An ACE inhibitory peptide-containing hydrolysate produced by partial proteolytic digestion of a flax meal or a canola meal.

33. (Currently Amended) The hydrolysate of claim 32 prepared by a the process of ~~any one of claims~~ 22 to 29 comprising  
treating a substantially oil-free flax seed meal or a substantially oil-free canola  
seed meal with at least one proteolytic enzyme to produce an ACE inhibitory  
peptide-containing hydrolysate.

34. (Currently Amended) The hydrolysate of ~~any one of claims~~ claim 31 to 33 wherein the hydrolysate has an ACE inhibitory IC50 of less than 200 µg powder/ml.

35. (Currently Amended) A powder produced by drying the hydrolysate of ~~any one of claims~~ claim 31 to 34.

36. (Currently Amended) An edible product comprising the hydrolysate of ~~any one of claims~~ claim 31 to 34 or the powder of claim 35.

37. (Currently Amended) The product of claim 36 wherein the product is a food or a beverage.

38. (Original) The product of claim 36 wherein the product is a food supplement.

39. (Currently Amended) The hydrolysate of ~~any one of claims~~ claim 31 to 34, ~~or the powder of claim 35, or the product of any one of claims~~ 36 to 38 comprising at least one of the peptides Val-Ser-Val and Phe-Leu.

40. (Original) A composition comprising at least one of peptides Val-Ser-Val and Phe-Leu and a carrier.

41. (Currently Amended) A peptide of the formula Val-Ser-Val or Phe-Leu.

42. (Cancelled)

43. (Currently Amended) A method of inhibiting ACE activity in a mammal comprising administering to the mammal an effective amount of ~~the~~ a hydrolysate ~~prepared by the method of any one of claims~~ claim 31 to 34 ~~or the powder of claim 35, or the product of any one of claims~~ 36 to 39 ~~or the pharmaceutical composition of claim 40~~.

44. (Currently Amended) The method of claim 43 wherein the inhibition of ACE activity produces a lowering of elevated blood pressure in the mammal.

45. (Cancelled)